



Food Program Official Inspection Report

Siskiyou County Community Development Department
 Environmental Health Division
 806 S. Main Street
 Yreka, California 96097
 phone: (530) 841-2100, fax: (530) 841-4076

Facility Name: Subway	Permit # 000443
Address: 113 E Miner St Yreka CA 96097	
Permit Holder: Shaun and Jody Shelton	Permit To Operate: <input checked="" type="radio"/> Valid <input type="radio"/> Not Valid
Phone: 530-643-8032	E-mail: jshelton@snowcrest.net
Food Safety Certified Employee:	Expiration Date:

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X		<p style="text-align: center; font-weight: bold; margin-bottom: 10px;">ROUTINE INSPECTION CONDUCTED ON THIS DATE</p> <p>1) Observed prepped tuna at 56F at the deli prep cooler. Hold cold food at 41F or below. Tuna was moved to walk-in refrigerator to get rapidly cooled.</p> <p>1) Observed deli meats at the deli prep cooler at 49-45F. Hold all cold foods at 41F or below. Correct immediately.</p> <p>21) Observed water dripping from the pipe and onto single-use paper towels at the handwashing station at the front of the facility. Observed a pink film building up around the pipe or discharge site. Remove single-use paper towels below the pipe and repair the leak immediately.</p> <p>20) Facility did not have a Food Manager Safety certificate on site for review. Have a copy of the certificate on site immediately. If facility does not have a current or valid Food Manager Certification, obtain one within the next 30 days. 2ND VIOLATION.</p>
	2 Prep./ Service				
	3 Storage/ Disp.				
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./Equip.	13 Wash/ Sanitize				
	14 Equip. Condition				
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		X		
Water	21 Water		X		
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse				
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Erica Van Keuren	Received by (Signature): _____ Date: 02/29/2024
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Subway

The marked items represent Health Code violations and must be corrected as follows:

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Erica Van Keuren

Received by (Signature):

Date:

02/29/2024

REHS (Print):

Chalyn Dewey

REHS (Signature):

Phone:

530-841-2112

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